

CLAIM AMENDMENTSRECEIVED  
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GROUP 1700

1.-10. (canceled)

1           11. (currently amended) An apparatus for processing  
2 meat which comprises:

3           a vessel for receiving bodies of meat in contact with a  
4 treating liquid and for agitating said bodies of meat to distrib-  
5 ute said treating liquid in said bodies of meat; and

6           means for selectively heating and cooling said vessel  
7 during the agitation of said bodies of meat therein ;

8           a jacket for said vessel, said means for selectively  
9 heating and cooling said vessel comprising a refrigeration unit for  
10 cooling a liquid and circulating the cooled liquid through said  
11 jacket and a heater for heating a liquid and passing the heated  
12 liquid through said jacket selectively; and

13           a temperature sensor positioned for direct contact with  
14 bodies of meat in said vessel and operatively connected to said  
15 means for selectively heating and cooling said vessel for control-  
16 ling a temperature of said vessel during the agitation of said  
17 bodies of meat therein.

12. and 13. (canceled)

1           14. (currently amended) The apparatus defined in claim  
2 ~~13~~ 11 wherein said temperature sensor extends through a wall of

3 said vessel and is thermally insulated therefrom to respond di-  
4 rectly to a surface temperature of bodies of meat in said vessel.

1 15. (currently amended) The apparatus defined in claim  
2 ~~13~~ 11 wherein said temperature sensor is provided with a member  
3 capable of being thrust into said vessel to pierce a body of meat  
4 therein.

1 16. (original) The apparatus defined in claim 15  
2 wherein said member has a plurality of sensing regions along a  
3 length thereof for providing an average temperature of the body of  
4 meat pierced thereby.

1 17. (currently amended) ~~The apparatus defined in claim~~  
2 ~~11 wherein~~

3 An apparatus for processing meat which comprises:

4 a vessel for receiving bodies of meat in contact with a  
5 treating liquid and for agitating said bodies of meat to distrib-  
6 ute said treating liquid in said bodies of meat; and

7 means for selectively heating and cooling said vessel  
8 during the agitation of said bodies of meat therein, said vessel ~~is~~  
9 being a massager having a massaging drum formed with a temperature  
10 control jacket and a rotary paddle in said drum, said means for  
11 selectively heating and cooling said vessel including means for  
12 selectively circulating a heated and a cooled liquid through said  
13 jacket, said apparatus further comprising programming means for

14 raising a temperature of said bodies of meat in said massaging drum  
15 to a predetermined elevated temperature while massaging said bodies  
16 of meat with a controlled torque of said rotary paddle.

1 18. (original) The apparatus defined in claim 17,  
2 further comprising a temperature sensor positioned for direct  
3 contact with bodies of meat in said massaging drum and operatively  
4 connected to said means for selectively circulating said heated and  
5 a cooled liquid through said jacket for controlling a temperature  
6 of said massaging drum during the agitation of said bodies of meat  
7 therein.

1 19. (original) The apparatus defined in claim 18  
2 wherein said temperature sensor extends through a wall of said  
3 massaging drum and is thermally insulated therefrom to respond  
4 directly to a surface temperature of bodies of meat in said massag-  
5 ing drum.

1 20. (original) The apparatus defined in claim 18  
2 wherein said temperature sensor is provided with a member capable  
3 of being thrust into an interior of said massaging drum to pierce a  
4 body of meat therein.